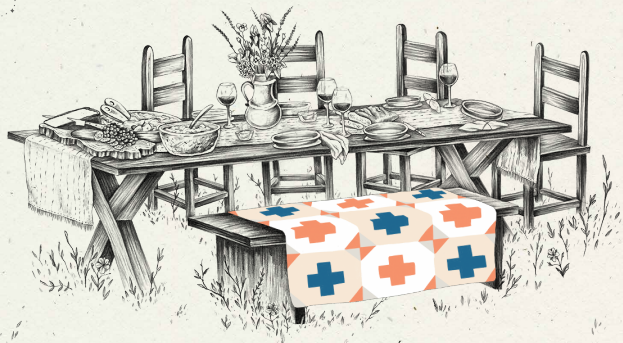


CANAS FEAST



2024
PINOT GRIGIO
COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Sept. 18th - Oct. 4th

COOPERAGE: 100% Stainless Steel

pH: 3.46

ALCOHOL: 13.1%

BOTTLED: April 2025

AGING: Drink now

FOOD PAIRING SUGGESTIONS

Roast Pork Loin,
Salt Cod Fritters,
Chicken Tandoori, Sushi,
Caprese Salad



VINTAGE TRENDS

The Return of the 30-Year Average

A record-setting cold snap across the Pacific Northwest in mid-January (accompanied by freakishly high winds across parts of the northern Willamette Valley in Oregon) had all the makings of a climate-induced crop disaster due to bud damage. And while some areas *did* experience significant vine damage and subsequent crop loss, it tended to be the higher elevation sites.

Aside from an initial scare of frost damage, which most vines seemed to have shrugged-off, the growing season of 2024 was most remarkable for its lack of extremes and/or record-setting events. No excessively high heat spikes, no bunch-stem necrosis, no murder hornets or spotted-wing drosophila, no mid-harvest torrential down-pours or heat domes, no early frosts... It was one of the least "challenging" vintages, from a wine making perspective, in over a decade. Once we got down to the business of picking, the sense was that we were experiencing conditions that were closer on to a 30-year average than any vintage since 2012, all things considered. In fact, this winemaker was left with the very real impression that the wines from 2024 vintage will best be compared to the 2008 and 2012 vintages, a toast-worthy notion.

WINEMAKER NOTES

Strolling about the knotted streets of Venezia, it's not hard to get lost among the seemingly endless micro-islands separated by a bustling highway system of ancient canals. It's also not hard to find a spot for an impromptu aperitivo at any one of the numerous Bacari (Venetian wine bars) offering small plates (cicchetti or cichetti in Venezia) and crisp white, regionally grown wines – Friuli, Soave, and Prosecco come to mind. Brightly aromatic, full-fruited and bursting with zesty fresh intensity, these wines are the perfect complement to such delicious distractions discovered along those memorable perambulations. Pinot Grigios from northeastern Italy, ripened by the cooler nighttime temperatures typical in northerly climates and higher elevation regions, are beautiful examples.

There are pockets in the Columbia Valley that share many of these characteristics. Planted in the shadow of the eastern foothills of the PNW's Cascade Mountain range, our Pinot Grigio patiently ripens, embraced by the gentle breezes flowing along the Columbia and Yakima Rivers, and tempered by the cool, high desert night air. Such conditions are favorable to longer hangtime for perfect ripeness and flavor development without sacrificing acidity, producing full-flavored white wines balanced with fresh citrusy crisp characters.

TASTING NOTES

Fresh tropical aromas of pineapple & heady notes of kaffir lime leaves are accompanied by hints of grapefruit peel and a slatey undertone. Citrusy flavors of tangerine, kiwi and lemon curd hint at the riper aspects of this varietal while still maintaining the beautiful zesty quality for which Pinot Grigio is often cultivated in the Mediterranean. Aromatic, juicy, refreshing, and easy, this wine indicates some of the classic standard-bearers of unpretentiously delicious white wine.



EXPLORE WINES FROM OUR OTHER WINE FAMILIES, INFLUENCED BY
THE HISTORIC REGIONS OF ITALY, BORDEAUX, RHONE & THE PACIFIC NW.
750 WEST LINCOLN STREET, CARLTON, OR 97111
503.852.0002 | INFO@CANASFEAST.COM

CANASFEAST.COM